THE SUNSET LAWN

THE LAWN REFRESHMENT

Available from 3:00 pm to 6:00 pm

BITES

	London Cured Smoked Eel	\$148
M	Salt-baked Beetroot and Tomato	\$158
	Wagyu Hand-cut Beef Tartare	\$198
FROM THE SEA		
	Scallop Ceviche Fried Oyster, Apple & Lemon	\$188
	Dressed Crab Crab Meat, Basil & Apple, Lemon Mayonnaise	\$228
	Lobster cocktail Homemade Cocktail Sauce, Shredded Lettuce & Toast	\$258
	Oysters & Caviar Fine de Claire Oyster N°3, KAVIARI "Transmontanus" Caviar	\$1,288

 $\label{eq:According} \mbox{Accor Plus discount 10\% only. Accor 2.0 discount does not apply to the Lawn series menu.}$

All prices are subject to a 10% service charge.

This offer cannot be used in conjunction with other discounts, vouchers or coupons.

Availability is weather-dependent and subject to table availability. In case of adverse weather, the booking can be rescheduled, or guests can enjoy the experience indoors at The Pavilion.



THE LAWN VOYAGE BEVERAGE

Available from 6:00 pm to 9:45 pm

Premium Wine by the Glass (served via Coravin)

RED

Torbreck The Struie Shiraz 2022 Barossa Valley, Australia	\$228
Casisano Brunello di Montalcino 2017 Tuscany, Italy	\$298
WHITE Justin Girardin Santenay 2022 Burgundy, France	\$158
<u>CHAMPAGNE</u>	
Louis Roederer Collection 244 Champagne, France	\$218

 $^{{}^{\}star}$ For additional drink selections, please contact our staff for the full beverage menu.

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THE LAWN VOYAGE

(SET DINNER)

Available from 6:00 pm - 8:30 pm

\$1,998

(for 2 guests)

LE VOYAGE DE LA VIE*

to open your senses at the beginning of the dinner

Our talented mixologist conveys the cycle of life through one drink, let yourself be transported through its story and purpose

*As you take part in this journey, we used a clarification method on the drink to give it a distinct purpose, it will be layered with a floating spicy dark rum. The dark rum represents the hardships in life. After finishing, the sweetness of the drink will overcome what was introduced. The sweetness portrays all the things we get to enjoy after all the hardships. Enjoy the rest of this journey with a lingering mouthfeel of the overall journey. –

The Pavilion Team.

THE FIRST VOYAGE

French Oyster Platter Fine de Claire Oysters N°2 & N°3

Boston Lobster Cocktail
Homemade Cocktail Sauce & Toasts

Pan-Fried Foie Gras
French Duck Foie Gras with Homemade Brioche

BE READY FOR THE VOYAGE

A refreshing sorbet intermezzo to cleanse the palate before the main voyage

VOYAGE ON THE OPEN SEA

Baked Whole Seabass
Light Lemon Buttery Sauce & Roasted Vegetables

VOYAGE TO THE AUSTRALIAN VALLEY

Australian Tomahawk Steak M4+
Served with Bone Marrow & Mashed Potatoes

VOYAGE TO "GOURMANDISE"

A decadent shared cake (Chocolate or Fruit) concludes your meal on a sweet, refreshing note

Suitable for a minimum of 2 guests, up to 6 guests maximum.

Price includes 1 drink per person (cocktail experience)

Whole table participation is required for the Lawn Voyage menu

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IN VINO SANITAS - By the Glass

CHAMPAGNE & SPARKLING

CHAMI ACITE & GIARREITO			
ITALY VENETO			
NV Casa Gheller Brut Prosecco DOC Veneto Italy Glera	\$78		
FRANCE CHAMPAGNE	4010		
NV Louis Roederer 'Collection 244' Chardonnay, Pinot Noir, Pinot Meunier	\$218		
WHITE			
FRANCE RHONE VALLEY			
2023 Vin de France Julie Karsten "Supernovae" Viognier	\$98		
NEW ZEALAND MARLBOROUGH			
2024 Te Pā Sauvignon Blanc	\$98		
ITALY LUGANA BY CORAVIN			
2022 Tommasi Le Fornaci DOCG Turbiana	\$118		
france burgundy by coravin			
2022 Justin Girardin "Santenay" Les Terrasses de Bievaux Chardonnay	\$158		
CHINA XINJIANG BY CORAVIN			
2020 Puchang Vineyard Rkatsiteli	\$158		
RED			
FRANCE RHONE VALLEY			
2022 Cotes du Rhone Julie Karsten "Metaphysique des cuves" Grenache, Syrah, Cinsault	\$108		
france burgundy			
2021 Louis Latour Les Pierres Dorees Pinot Noir	\$138		
france bordeaux by coravin			
2019 Ch. Magnan la Gaffeliere St. Emilion Grand Cru Merlot, Cabernet Franc	\$168		
AUSTRALIA BAROSSA VALLEY BY CORAVIN			
2022 Torbreck 'The Struie' Shiraz	\$228		
ITALY TUSCANY BY CORAVIN			
2017 Casisano Brunello Di Montalcino Sangiovese	\$298		
ROSE			
france provence			
2022 Domaines Ott 'By.Ott' Rose Grenache, Syrah, Cinsault	\$108		
<u>DESSERT</u>			
FRANCE SOUTHWEST			
2021 Domaine Cauhape, Jurancon 'Ballet d'Octobre' Petit Manseng (9cl)	\$98		



Please scan for the master wine list